

# White IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **83**
- SRM **4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **60.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	14 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	125 g	60 min	13 %
Aroma (end of boil)	Citra	62.5 g	15 min	12 %
Dry Hop	Equinox	62.5 g	3 day(s)	13.1 %
Dry Hop	Galaxy	125 g	3 day(s)	15 %
Dry Hop	Citra	62.5 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	250 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	100 g	Boil	1 min
Spice	Kolędra	50 g	Boil	1 min